Recipes

**Amaretto**

Prep Time: 30 min

Cook Time: 30 min

Ready In: 1 hr

Servings: 12

**Ingredients**

* 1 cup water
* 1 cup white sugar
* 1/2 cup brown sugar
* 2 cups vodka
* 2 tablespoons almond extract
* 2 teaspoons vanilla extract

**Directions**

1. Combine water and sugars in a saucepan over medium heat. Heat until the mixture is boiling, and all of the sugar is dissolved. Remove the pan from the heat and let the mixture cool for 10 minutes.
2. Stir vodka, almond extract and vanilla extract into the mixture. Store in a sealed bottle.

<http://allrecipes.com/recipe/amaretto/detail.aspx>

**Hawaiian Punch Slush for Adults**

Prep Time: 15 min

Ready In: 15 min

Servings: 8

**Ingredients**

* 2 (14 ounce) cans cream of coconut
* 3 (6 ounce) cans frozen lemonade concentrate
* 1 (46 fluid ounce) can unsweetened pineapple juice
* 1 (750 milliliter) bottle vodka
* 2 liters lemon-lime flavored carbonated beverage

**Directions**

1. In a plastic container combine cream of coconut, lemonade concentrate, pineapple juice and vodka. Mix well and store overnight in the freezer.
2. To serve, place 2 scoops in a glass, then fill the glass with lemon-lime soda.

<http://allrecipes.com/recipe/hawaiian-punch-slush-for-adults/detail.aspx>

**Electric Lemonade**

Prep Time: 2 min

Ready In: 2 min

Servings: 1

**Ingredients**

* 1 (1.5 fluid ounce) jigger citron vodka
* 1/2 fluid ounce Blue Curacao
* 2 fluid ounces sour mix
* 1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage
* 1 lemon - cut into wedges, for garnish

**Directions**

1. Fill a Collins glass with ice. Pour in vodka, blue curacao and sour mix. Fill to the top with lemon-lime soda. Garnish with lemon wedge, and serve with straw.

<http://allrecipes.com/recipe/electric-lemonade/detail.aspx>

**Seabreeze**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 1 cup ice cubes
* 1 (1.5 fluid ounce) jigger vodka
* 2 fluid ounces cranberry juice
* 1 fluid ounce grapefruit juice

**Directions**

1. Fill a highball glass with ice cubes. Pour in the vodka, cranberry juice, and grapefruit juice; stir to mix.

<http://allrecipes.com/recipe/seabreeze/detail.aspx>

**Cosmo-Style Pomegranate Martini**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 2 fluid ounces citron vodka
* 1 fluid ounce Cointreau or other orange liqueur
* 2 fluid ounces pomegranate juice
* 1/2 fluid ounce lemon juice

**Directions**

1. Pour the vodka, Cointreau, pomegranate juice, and lemon juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

<http://allrecipes.com/recipe/cosmo-style-pomegranate-martini/detail.aspx>

**Summer Brew**

Prep Time: 5 min

Ready In: 5 min

Servings: 6

**Ingredients**

* 1 (12 fluid ounce) can frozen limeade concentrate, thawed
* 3 (12 fluid ounce) bottles Mexican beer (such as Corona®)
* 1/2 cup vodka (optional)
* 6 lime wedges, for garnish

**Directions**

1. Combine the limeade, beer, and vodka in a pitcher; gently stir. Serve over ice and garnish with lime wedges.

<http://allrecipes.com/recipe/summer-brew/detail.aspx>

**Strip and Go Naked**

Prep Time: 10 min

Cook Time: 1 min

Ready In: 11 min

Servings: 55

**Ingredients**

* 30 (12 fluid ounce) cans or bottles Keystone Light beer
* 1 3/4 liters vodka
* 2 (12 ounce) cans frozen lemonade concentrate, thawed

**Directions**

1. In a 4 to 5 gallon sports drink dispenser, combine the light beer, vodka and lemonade concentrate. Stir gently to disperse the lemonade. Put the lid on and serve.

<http://allrecipes.com/recipe/strip-and-go-naked/detail.aspx>

**Wallaby-Darned**

Prep Time: 5 min

Ready In: 5 min

Servings: 2

**Ingredients**

* 1 (1.5 fluid ounce) jigger vodka
* 1 (1.5 fluid ounce) jigger peach schnapps
* 1 tablespoon sugar
* 1/2 cup champagne
* 1/2 (16 ounce) package frozen sliced peaches
* 1/2 cup fuzzy navel mix
* 1 cup ice

**Directions**

1. Place the vodka, schnapps, sugar, champagne, peaches, fuzzy navel mix, and ice into a blender. Blend until smooth and serve.

<http://allrecipes.com/recipe/wallaby-darned/detail.aspx>

**Scorpion Bowl**

Prep Time: 10 min

Ready In: 10 min

Servings: 4

**Ingredients**

* 3 cups crushed ice
* 2 fluid ounces gin
* 1 fluid ounce dark rum
* 2 fluid ounces 151 proof rum
* 2 fluid ounces light rum
* 2 fluid ounces vodka
* 2 fluid ounces grenadine syrup
* 8 fluid ounces fresh orange juice
* 10 fluid ounces pineapple juice
* 3 fluid ounces fresh lemon juice (optional)
* 4 pineapple chunks
* 8 maraschino cherries

**Directions**

1. Place the crushed ice in a large pitcher and pour in the gin, dark rum, 151 proof rum, light rum, vodka, grenadine, orange juice, pineapple juice, and lemon juice. Stir well to mix, then pour into a large, decorative cocktail glass and garnish with pineapple, cherries, and straws.

<http://allrecipes.com/recipe/scorpion-bowl/detail.aspx>

**Pierced Fuzzy Navel**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 1 fluid ounce peach schnapps
* 1 fluid ounce vodka
* 3 fluid ounces orange juice
* 1 dash grenadine (optional)
* ice cubes

**Directions**

1. Pour the peach schnapps, vodka, orange juice into a shaker with ice. Shake, then strain into a glass. Top with a splash of grenadine if you like.

<http://allrecipes.com/recipe/pierced-fuzzy-navel/detail.aspx>

**Nikki's Special Chocolate Martini**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 1 (1.5 fluid ounce) jigger chocolate liqueur
* 1 (1.5 fluid ounce) jigger creme de cacao
* 1 tablespoon vodka
* 2 1/2 fluid ounces non-dairy vanilla-flavored creamer
* 2 teaspoons chocolate syrup

**Directions**

1. Pour the chocolate liqueur, creme de cacao, vodka, and creamer into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Dip the rim of a chilled martini glass in chocolate syrup. Strain the cocktail into the glass to serve.

<http://allrecipes.com/recipe/nikkis-special-chocolate-martini/detail.aspx>

**Hawaii Five-O**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 1 fluid ounce vanilla flavored vodka
* 1 fluid ounce brandy-based orange liqueur (such as Grand Marnier®)
* 4 fluid ounces pineapple juice
* 1 wedge lime

**Directions**

1. In a glass over ice, combine vodka and Grand Marnier. Fill glass with pineapple juice and squeeze lime wedge on the top.

<http://allrecipes.com/recipe/hawaii-five-o/detail.aspx>

**Cherry Vodka Sour**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 3 fluid ounces vodka
* 3 fluid ounces sweet and sour mix
* 1 tablespoon cherry grenadine syrup

**Directions**

1. Stir together vodka, sweet and sour mix, and grenadine in an 8 ounce glass. Fill with ice.

<http://allrecipes.com/recipe/cherry-vodka-sour/detail.aspx>

**Jet Ski Jolt**

Prep Time: 1 min

Ready In: 1 min

Servings: 1

**Ingredients**

* 1 (1.5 fluid ounce) jigger vodka
* 1 (1.5 fluid ounce) jigger coconut flavored rum
* 1 (1.5 fluid ounce) jigger grenadine syrup
* 4 fluid ounces pineapple-orange-banana juice

**Directions**

1. Fill a tall glass with ice cubes. Pour in vodka, coconut rum, grenadine and juice. Stir.

<http://allrecipes.com/recipe/jet-ski-jolt/detail.aspx>

**Granny Smackers**

Prep Time: 5 min

Ready In: 5 min

Servings: 4

**Ingredients**

* 1 (12 fluid ounce) can or bottle beer
* 1 (6 ounce) can frozen lemonade concentrate
* 3 fluid ounces vodka

**Directions**

1. Stir together the beer, lemonade concentrate and vodka. Pour into small glasses, and serve cold.

<http://allrecipes.com/recipe/granny-smackers/detail.aspx>

**Jungle Juice for a Crowd**

Prep Time: 30 min

Ready In: 30 min

Servings: 48

**Ingredients**

* 2 (750 milliliter) bottles rum
* 1 (750 milliliter) bottle vodka
* 1 (750 milliliter) bottle 190 proof grain alcohol
* 1 gallon cranberry juice
* 1 (2 liter) bottle chilled lemon-lime soda
* 1 quart grape juice
* 4 cups halved fresh strawberries
* 12 kiwis, peeled and quartered
* 6 oranges, peeled and segmented
* 1 bunch grapes, separated and rinsed
* 1 large watermelon, cubed and seeded

**Directions**

1. Pour the rum, vodka, grain alcohol, cranberry juice, soda, and grape juice into a huge punch bowl or a clean ice chest. Add the strawberries, kiwis, oranges, grapes, and watermelon, and stir to mix.

<http://allrecipes.com/recipe/jungle-juice-for-a-crowd/detail.aspx>

**Peach Cosmo**

Prep Time: 5 min

Ready In: 5 min

Servings: 1

**Ingredients**

* 3 fluid ounces cranberry juice
* 1 (1.5 fluid ounce) jigger citron vodka
* 1 tablespoon peach schnapps
* 1 teaspoon fresh lime juice

**Directions**

1. Pour the cranberry juice, vodka, schnapps, and lime juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

<http://allrecipes.com/recipe/peach-cosmo/detail.aspx>

**Blueberry Liquor**

Prep Time: 30 min

Ready In: 22 days 30 min

Servings: 8

**Ingredients**

* 1 (12 ounce) package frozen blueberries, thawed
* 1/2 lemon, zested
* 3 whole cloves
* 1 1/2 cups vodka
* 3/4 cup simple syrup

**Directions**

1. Mash thawed blueberries with a fork in a bowl, then place into a 1-quart canning jar. Add the lemon zest, cloves, and vodka.
2. Seal the jar tightly with its lid and place in a cool, dark place. Allow the vodka to stand for 3 months, shaking the jar gently every few days.
3. After 3 months, strain out the blueberries, and filter the vodka through cheesecloth into another 1-quart jar. Pour in the simple syrup, seal the jar tightly with its lid, and shake until the syrup has dissolved.
4. Again place into a cool, dark place, and age for at least a month. When ready to bottle, filter again through cheesecloth, then pour into a decorative bottle of your choice.

<http://allrecipes.com/recipe/blueberry-liquor/detail.aspx>

**Baltimore Zoo**

Prep Time: 10 min

Ready In: 10 min

Servings: 2

**Ingredients**

* ice cubes
* 1/2 fluid ounce silver tequila
* 1/2 fluid ounce gin
* 1/2 fluid ounce white rum
* 1/2 fluid ounce vodka
* 1/2 fluid ounce triple sec
* 3 fluid ounces orange juice
* 3 fluid ounces grenadine syrup
* 4 fluid ounces beer (such as Budweiser®)

**Directions**

1. Fill a pitcher with ice, and pour in the tequila, gin, rum, vodka, triple sec, orange juice, and grenadine. Stir to mix, then pour in beer to serve.

<http://allrecipes.com/recipe/baltimore-zoo/detail.aspx>

[**Absolut 100 Pumpkin Martini**](http://www.barnonedrinks.com/drinks/a/absolut-100-pumpkin-martini-12927.html) *(Martini)*

Absolut 100 Vodka, Hiram Walker Pumpkin Spice Schnapps, Simple Syrup

[**Absolut Blissletoe**](http://www.barnonedrinks.com/drinks/a/absolut-blissletoe-12980.html) *(Cocktail)*

Absolut 100 Vodka, Blue Curacao, Orange Juice

[**Absolut Spicy Black**](http://www.barnonedrinks.com/drinks/a/absolut-spicy-black-14502.html) *(Cocktail)*

Absolut 100 Vodka, Apple Juice, Creme de Cassis, Lemon Juice, Simple Syrup

[**Hot NoChado**](http://www.barnonedrinks.com/drinks/h/hot-nochado-12979.html) *(Hot Drink)*

Absolut 100 Vodka, Lemon Juice, Tea, Zen Green Tea Liqueur

[**The Formula 150**](http://www.barnonedrinks.com/drinks/t/the-formula-150-12939.html) *(Cocktail)*

Absolut 100 Vodka, Club Soda, Formula Fifty Grape Vitamin Water

Source: <http://www.barnonedrinks.com/drinks/by_ingredient/a/absolut-100-vodka-2310.html>

**Penne with Spicy Vodka Tomato Cream Sauce**

Prep Time: 10 min

Cook Time: 15 min

Ready In: 25 min

**Serving: 8**

**Ingredients**

* 1 pound uncooked penne pasta
* 1/4 cup extra virgin olive oil
* 4 cloves garlic, minced
* 1/2 teaspoon crushed red pepper flakes
* 1 (28 ounce) can crushed tomatoes
* 3/4 teaspoon salt
* 2 tablespoons vodka
* 1/2 cup heavy whipping cream
* 1/4 cup chopped fresh parsley
* 2 (3.5 ounce) links sweet Italian sausage

**Directions**

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.
3. Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.
4. Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley and serve!

**Nutritional Information**

Penne with Spicy Vodka Tomato Cream Sauce

Servings Per Recipe: 8

**Amount Per Serving**

Calories: **435**

* **Total Fat:** 18.4g
* **Cholesterol:** 29mg
* **Sodium:** 544mg
* **Total Carbs:** 52.7g
* **Dietary Fiber:** 4.6g
* **Protein:** 13.3g

<http://allrecipes.com/Recipe/Penne-with-Spicy-Vodka-Tomato-Cream-Sauce/Detail.aspx?a=b>

**Easy Vodka Sauce**

Prep Time: 20 min

Cook Time: 1 hr

Ready In: 1 hr 20 min

Servings: 10

**Ingredients**

* 1/2 cup butter
* 1 onion, diced
* 1 cup vodka
* 2 (28 ounce) cans crushed tomatoes
* 1 pint heavy cream

**Directions**

1. In a skillet over medium heat, saute onion in butter until slightly brown and soft. Pour in vodka and let cook for 10 minutes. Mix in crushed tomatoes and cook for 30 minutes. Pour in heavy cream and cook for another 30 minutes.

**Nutritional Information**

Easy Vodka Sauce

Servings Per Recipe: 10

**Amount Per Serving**

Calories: **355**

* **Total Fat:** 27.3g
* **Cholesterol:** 90mg
* **Sodium:** 291mg
* **Total Carbs:** 13.9g
* **Dietary Fiber:** 3.1g
* **Protein:** 3.8g

<http://allrecipes.com/Recipe/Easy-Vodka-Sauce/Detail.aspx?src=mer213>

**Vodka Cream Pasta**

**Total Time:**

**25 min**

Prep

5 min

Cook

20 min

**Yield:**

4 servings

**Level:**

Easy

This recipe will make enough for two couples. If you plan a romantic evening where more than two's a crowd, reserve half the sauce to freeze for another supper before the addition of basil, and only cook 1/2 to 2/3 pound of penne.

**Ingredients**

* 1 tablespoon [extra-virgin olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html), once around the pan in a slow stream
* 1 tablespoon [butter](http://www.foodterms.com/encyclopedia/butter/index.html)
* 2 [cloves garlic](http://www.foodterms.com/encyclopedia/garlic/index.html), minced
* 2 [shallots](http://www.foodterms.com/encyclopedia/shallot/index.html), minced
* 1 cup vodka
* 1 cup [chicken stock](http://www.foodterms.com/encyclopedia/stock/index.html)
* 1 can crushed [tomatoes](http://www.foodterms.com/encyclopedia/tomato/index.html) (32 ounces)
* Coarse salt and pepper
* 16 ounces pasta, such as penne rigate
* 1/2 cup [heavy cream](http://www.foodterms.com/encyclopedia/cream/index.html)
* 20 leaves fresh basil, shredded or torn
* Crusty bread, for passing

**Directions**

Heat a large skillet over moderate heat. Add oil, butter, garlic, and shallots. Gently saute shallots for 3 to 5 minutes to develop their sweetness. Add vodka to the pan, 3 turns around the pan in a steady stream will equal about 1 cup. Reduce vodka by half, this will take 2 or 3 minutes. Add chicken stock, tomatoes. Bring sauce to a bubble and reduce heat to simmer. Season with salt and pepper.

While sauce simmers, cook pasta in salted boiling water until cooked to [al dente](http://www.foodterms.com/encyclopedia/al-dente/index.html) (with a bite to it). While pasta cooks, prepare your salad or other side dishes.

Stir cream into sauce. When sauce returns to a bubble, remove it from heat. Drain pasta. Toss hot pasta with sauce and basil leaves. Pass pasta with crusty bread.

<http://www.foodnetwork.com/recipes/rachael-ray/you-wont-be-single-for-long-vodka-cream-pasta-recipe/index.html?rsrc=search>

**Penne and Vodka Sauce**

Prep Time: 10 min

Cook Time: 15 min

Ready In: 25 min

Servings: 4

**Ingredients**

* 1 (16 ounce) package penne pasta
* 2 tablespoons butter
* 1/4 pound thinly sliced pancetta bacon, chopped
* 1/3 cup vodka
* 1/2 cup heavy whipping cream
* 1 1/2 cups tomato sauce
* 1/2 cup grated Parmesan cheese

**Directions**

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. Meanwhile, melt butter or margarine in a large skillet over medium heat. Add pancetta, and saute until lightly browned. Add vodka and stir until it is reduced by half, about 4 to 5 minutes. Stir in tomato sauce and cream. Simmer uncovered for 10 to 12 minutes. Stir every few minutes.
3. Stir in pasta, and heat through. Serve with Parmesan cheese.

**Nutritional Information**

Penne and Vodka Sauce

Servings Per Recipe: 4

**Amount Per Serving**

Calories: **795**

* **Total Fat:** 35.2g
* **Cholesterol:** 84mg
* **Sodium:** 929mg
* **Total Carbs:** 87.9g
* **Dietary Fiber:** 5.1g
* **Protein:** 23.9g

<http://allrecipes.com/recipe/penne-and-vodka-sauce>

**Vodka Rigatoni**

Servings: 8

**Ingredients**

* 1/4 pound chopped prosciutto
* 2 cups heavy cream
* 1 (28 ounce) can crushed tomatoes
* 1 fluid ounce vodka
* 1 (7 ounce) jar roasted red peppers
* 2 tablespoons chopped fresh parsley
* 2 teaspoons garlic powder
* 1 1/2 teaspoons white sugar
* 1 teaspoon salt
* 1/4 teaspoon ground black pepper
* 1/8 teaspoon crushed red pepper flakes (optional)
* 1 cup grated Parmesan cheese
* 1 pound rigatoni pasta
* 1/4 cup green peas

**Directions**

1. Drain roasted peppers, reserving a small amount of the liquid. Cut peppers into strips.
2. Combine prosciutto, cream, crushed tomatoes, vodka, roasted peppers with reserved liquid, parsley, garlic powder, sugar, salt and black pepper, and crushed red pepper in a saucepan. Cover. Cook over medium heat, stirring often, until the sauce comes to a boil. Reduce heat, and simmer for 30 minutes.
3. Meanwhile, cook pasta according to package directions. Drain, and transfer to a large serving bowl.
4. Stir cheese into the sauce. Stir sauce into rigatoni ,and top with peas.

**Nutritional Information**

Vodka Rigatoni

Servings Per Recipe: 8

**Amount Per Serving**

Calories: **558**

* **Total Fat:** 31.1g
* **Cholesterol:** 103mg
* **Sodium:** 1214mg
* **Total Carbs:** 53.5g
* **Dietary Fiber:** 4.4g
* **Protein:** 17.6g

<http://allrecipes.com/Recipe/Vodka-Rigatoni/Detail.aspx?prop31=10>